



# MADRÓNÁ

## 2010 Riesling – Signature Collection

### The Signature Dry Riesling

Our Reserve Dry Riesling has evolved over the years, emphasizing the unique fruit characters of hillside vineyards while celebrating the variety's incredible acidity. With each year, we have refined our style, fermenting the wine drier while embracing its tart brightness. To our amazement, the result has been an incredible marriage of intense California fruit with European structure and style. I don't think we could ask for more!

### The Vineyards

Planted in 1974 at the home vineyards in Camino, the Riesling vines seem to thrive on the warm days and cool nights at the 3,000 foot elevation. Own-rooted in very deep Aiken-clay loam soils, it took several years to balance the vigor to the fruit. Now, after 30+ years, the vines are a pleasure to tend, self-balancing with an uncanny ability to roll the canes over, exposing the fruit at just the right time. And as one of the latest harvesting varieties we grow (late-October), the intensity of the grapes increases wonderfully with the long hang time and ideal late-season temperatures.

### The 2010 Vintage

A late spring, moderate summertime temperatures and an early harvest in late September have given us one of the most exciting Rieslings in years. The cool-climate characters of Granny Smith apples, fresh lemon and floral notes of Spring fill the aromas of this wine. Wonderfully elegant, the complexity of the nose alone entices one to take a sip. This freshness continues through the palate with a brightness not often seen in California Rieslings. Tart green apple greets the senses on the forepalate, but the tartness is balanced by a honey richness, giving this dry wine a sensation of luscious texture. And from this, the wine once again returns to its liveliness, finishing on the continuum with a hint of lemon/lime crispness.

### Suggested Food Pairings

This wine is sensational with rich foods needing a bright companion or spicy foods looking for a wine that can hold up to the dish's intensity. Shellfish, pork, curries and almost any Thai recipe will showcase this Riesling and vice versa. And even a hint more age (3-5 years) will impress any Riesling connoisseur.

### Facts

Appellation: El Dorado, Estate Grown

Blend: 100% Riesling

Fermentation: 100% tank-fermented

Bottled: January 21, 2011

Alcohol: 13.6%

pH: 2.95

TA: 0.75g/100ml

Residual Sugar: 0.33%

Production: 328 cases

Suggested Retail Price: \$18.00

P.O. Box 454, Camino, CA 95709    2560 High Hill Road Camino, CA 95709    Phone (530) 644-5948    Fax (530) 644-7517

**[MadrónaVineyards.com](http://MadrónaVineyards.com)**